

GIN



ABOUT AWARDS

We make our gin in small batches using a vapor basket. By using this method, we are able to use alcohol vapor to strip flavor out of the botanicals instead of boiling them in the pot during distillation. This process results in a product that is light and crisp with a depth of flavor. Juniper, coriander, cardamom, lemon peel, orange peel, angelica, hyssop, orris root, chamomile flower, licorice root, and cucumber make up the botanicals in our gin.

- Gold, 2009 San Francisco World Spirits Competition
- Gold, 2009 World Beverage Competition
- Silver, 2011 MicroLiquor Spirits Awards
- Gold, 2011 International Review of Spirits Awards, BTI

TASTING NOTES

Juniper, coriander, cardamom, citrus, and cucumber are in the forefront. The remaining botanicals provide the backbone of the gin. Light and refreshing with a hint of spice.